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Oil and fat compsn. for bread and confectionery - can be
homogeneously mixed with ingredients in short time

Patent Assignee: KAO CORP (KAOS)

Number of Countries: 001 Number of Patents: 002

Patent Family:

Patent No	Kind	Date	Applicat No	Kind	Date	Week
JP 58183030	A	19831026	JP 8263580	A	19820416	198349 B
JP 85028245	B	19850703				198530

Priority Applications (No Type Date): JP 8263580 A 19820416

Patent Details:

Patent No	Kind	Lan	Pg	Main IPC	Filing Notes
JP 58183030	A		5		

Abstract (Basic): JP 58183030 A

Compsn. is a w/o-type emulsion and the solid fat indicator of the
oily phase is 5-23 at 30 deg.C and the aq. phase contains
viscosity-increasing agent.

Pref. viscosity-increasing agent is protein or polysaccharide e.g.
rennet casein, sodium casein, lactoalbumin, soybean protein, xanthan
gum and locust bean gum. Compsn. can be prepd. e.g. by (a)
heat-dissolving edible emulsifier in oily phase, (b) dissolving
viscosity-increasing agent in aq. phase, (c) mixing in the wt. ratio
oily phase to aq. phase of 40:60-90:10 with stirring, and (d) cooling
the mixture rapidly. The aq. phase is prepd. so that it has a viscosity
above 5 cps. esp. 100-20000 cps at 25 deg.C.

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Title Terms: OIL; FAT; COMPOSITION; BREAD; CONFECTION; CAN; HOMOGENEOUS;
MIX; INGREDIENT; SHORT; TIME

Derwent Class: D11; D13

International Patent Class (Additional): A21D-002/00; A23D-003/02;
A23D-005/00

File Segment: CPI

Manual Codes (CPI/A-N): D01-B01; D03-E

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